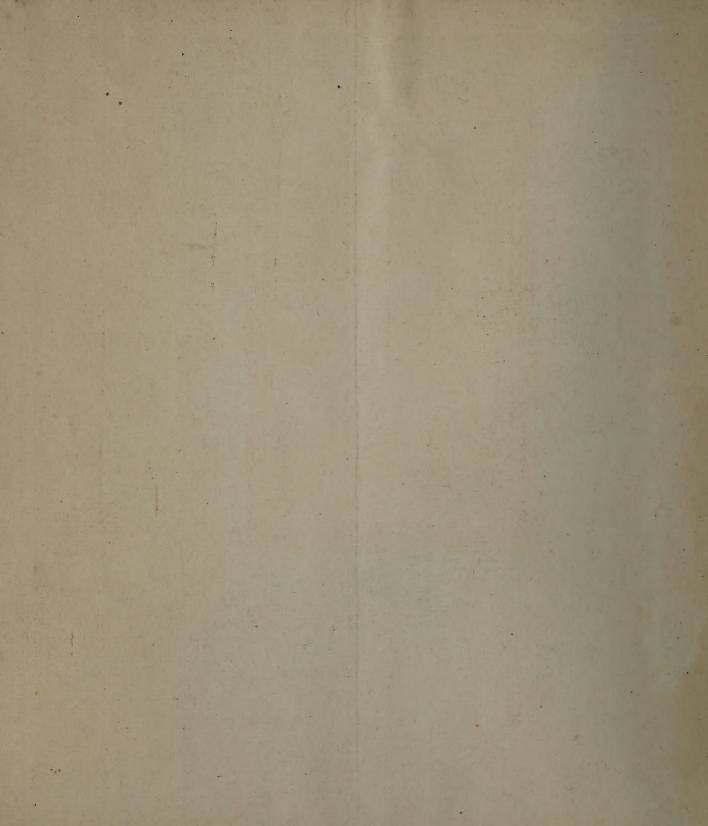




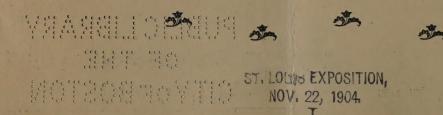
Flat Foot Ploogie





CONTENTS.

General rem	arks	••• •••						•••	•••	•••	•••	1
Agriculture	in Shi	dzuok	a	1							•••	7
Green	tea		- 1			•••	• • •				• • •	8
Rice									•••		•••	I 2
Ginger, Snake-gourd, Cayenne-pepper, and Peanuts									ts	•••		12
Orange	s										• • •	14
Manufactures in Shidzuoka								•••		17		
Lacque	r ware											17
Raw si	1k								•••			20
Paper												22
Bamboo	o fancy	work	and o	ther	man	ufact	ured	good	ds			24
Lumbering and Fishing industries in Shidzuoka												26



GENERAL REMARKS.

six prefectures into which the Empire of Japan is administratively divided, with the exception of Hokkaido and Formosa. It is situated in the central part of Tokaido, in the Main Island of the Empire. It comprises the three provinces of Suruga, Totomi, and Idzu, and is governed, as every prefecture is, by a governor who is under the control of the Home Minister of the



Mr. S. Yamada, Governor of Shizuoka Prefecture.

Central Government. The prefecture lies between 34° 35′ 0″ and 35° 31′ 0″ N. latitude, thus corresponding in location to Wilmingham and Memphis in the United States of America, and extends from 130° 27′ 0″ to 139° 8′ 0″ E. longitude. It has an area of 293 square miles.

In shape Shidzuoka Prefecture is elongated in an easterly and westerly direction, while from north to south it is narrow. The land, on the whole, is high and dry, and is mountainous in general, but entirely open to the sea on the south. As the coast is considerably indented, the total length of the coast-line is about 370 miles, and there exist many excellent harbours. Among them, Port Shimoda is widely known, especially to the Americans, as the one first opened to them for trade in 1854, in response



Town of Shimoda.

to the call of Commodore Perry, Japan thus forsaking the seclusion which had been her national policy for centuries. However, Port Shimidzu, being a naturally favored one, now stands formost in importance, and as it



A View of Mount Fuji from Port Shimidzu.

has recently been made a special exporting port, it will not be long before there is a direct line of steamers plying between San Francisco and Port Shimidzu. The scenery near Shimidzu has elicited unanimous admiration from all visitors. The romantic pine groves of Miho far reaching into the sea, the lovely gulf of Kiyomi, the charming bays of Tago and Ye, lie in juxtaposition near the port, with the glorious peak of Fuji towering toward the sky in the background, and encircled by a body guard of lesser mountains, which really appear to be floating upon the blue waters of the sea. Such is the climax of the charming scenery of this beautiful island, whose praises have ever been sung by poets and delighted visitors.

Since the prefecture is traversed by the Fuji volcanic line, there are numerous hot springs in the region, especially in the province of Idzu. Among these, the Hot Springs of Atami which are of the nature of geysers, enjoy a world-wide renown. The highly beneficial water of the springs, and the balmy tonic laden breezes from the inland bay studded with lovely islets, a fine view of which the place commands, afford speedy relief to those suffering from bronchial affections. Therefore, numerous



Town of Atami.

visitors, both Japanese and foreign, resort thither through all seasons of the year, and it is justly considered to be the Paradise of the East.

The Oriental proverb has it that "the high mountain and deep glen give birth to dragons," which means that

men of remarkable genius are developed amid scenes of sublime nature. This prefecture under the inspiration of the sublime Fuji on one side, and of the majestic waves of the Pacific on the other, has proved no exception to this saying. Nagamasa Yamada who some three hundred years ago went over to Siam and distinguished himself for his warlike valor to such an extent as to be almost universally known in the Eastern hemisphere, was a native of Suruga Province. And it was in the City of Shidzuoka that Ieyasu Tokugawa, founder of the Tokugawa Shogunate Government, spent his younger days, and also lived his retired life after achieving his glorious deeds Kuno Hill, which is a short distance from the city, is the place where the grave of this great hero lies.



Kuno Temple sacred to the memory of leyasu Tokugawa.

The population of Shidzuoka Prefecture is, in round figures, 1,300,000. There are more than three hundred and forty corporations, civic and rural, within the prefecture, of which the City of Shidzuoka and the Town of Hamamatsu are the most flourishing, as the centres of commerce and industry. The people in general are intelligent and industrious, and enjoy the advantages of a highly advanced educational system. They are also very upright, and the greatest respect for law and order prevails. Since in 1899, foreigners were permitted to reside anywhere in

Japan without passports, we have the satisfaction of seeing an increase of foreign residents here, year by year.



Bird's Eye View of the City of Shidzuoka.

Owing to the calorific influence of the celebrated "Black Tide," which sweeps past the shores, the climate of the prefecture is very mild in winter, the thermometer seldom falling below the freezing point. The summer season is



A View of Lake Hamana.

also delightful, excessive heat being almost unknown, because the region is constantly swept by ocean breezes. The quantity of rain is rather great, the average amount per annum ranging from 1500 to 2000 mm. Such mild-

ness of the climate, together with the richness and fertility of the soil, are especially favorable for the produc-



Scenery of Ushibuse near the Town of Numadzu.

tion of a great variety of agricultural products of unusually fine quality. In addition, a great development of lumbering, fishing, and manufacturing industries, the facilities of communication and transportation, and the progress in art and science, all combine to render Shidzuoka one of the most prosperous parts of the Empire.

The resources of this prefecture consists, as already mentioned, in the products of both land and water. They have, by virtue of the intelligence and industry of the people, been greatly improved, so as not to be surpassed by any other similar products. This fact is well verified by the number of awards which these products have won at all exhibitions at home and abroad. Among the articles exported from Shidzuoka to America and other countries, the chief ones are tea, silk, paper, lacquer ware, rice, ginger, snake-gourd, peanuts, *shiitake* mushrooms oranges, bamboo fancy work, sundry marine products, etc.

These commodities are sent to Yokohama by railway or steamer, whence they are transported to America across the Pacific, and to China and European countries *viâ* Nagasaki.

The daily increase of the American trade with the Orient, the position of Japan at the eastern extremity of Asia with Yokohama as the nearest Oriental port from America, and this prefecture lying at a distance of only 70 miles from Yokohama, will undoubtedly produce a greater activity of



Cataract of Shiraito.

the commercial intercourse between Shidzuoka and America year by year, even if no direct route of steamship service be opened between Port Shimidzu and San Francisco, as suggested above.

Availing ourselves of the opportunity of the Universal Exposition held in the City of St. Louis, Missouri, U. S. A., we take the liberty of offering some explanations concerning the quality, manufacture, and use of certain important products of this prefecture, hoping thereby to lay them before the public and especially our American neighbors.



AGRICULTURE IN SHIDZUOKA.

The most important branch of industry in Shidzuoka is agriculture, and the chief products of the soil are, as already stated, tea, rice, oranges, ginger, snake-gourd, peanuts, cayenne pepper, etc.

Green Tea.

Green Tea forms an important item in the export trad of Japan, and its superior qualities have unanimousl been recognized by those who have ever drunk the beverage.

The first production of tea in Shidzuoka dates back three hundred years ago. But it was not until after 186 when Japan was thrown open for foreign trade, that the tea began to be exported; since then the exportation of the commodity has rapidly increased, and the production has ever kept pace with the increased demand, so that tea plantations are now found everywhere in the prefecture.



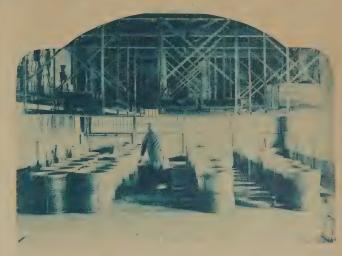
Picking Tea Leaves.

The tea plant is an evergreen shrub which is grown on the hillsides and upland farms. It usually puts forth its new leaves about the middle of April. When the season of picking tea leaves comes, crowds of young girls, each carrying a basket in hand, pluck the new leaves off the plants, singing, talking, laughing, merrily as they work. The traveller who sees from the window of the train those girls working amid the tea plantations which stretch mile after mile to right and left of the line of railway, cannot but fancy himself out of the earthly bustle and commotion for a time. The picking is performed twice or thrice a year, the season being between the beginning of May and the end of August.



The process of manufucturing green tea has been greatly improved of late. To state it briefly:—first, the tea leaves which have been gathered are steamed, then rubbed and rolled with tea-manufacturing machines, of which, by the way, "Takabayashi type Aramomiki," "Usui type Kiyomomiki", and "Kamo type Seichaki" are worthy of special mention. This finished, the tea leaves are dried on a hearth. When the tea leaf has undergone the above mentioned process, it is called "raw leaf." This "raw leaf" is further refined. As to manufacturing refined tea, there are two methods. By the first method

"raw leaf" is put in an iron pan, and fired with the heat of 250° Fahr. for half an hour or so. Then, it is separated and selected by sifting in a seive. The tea thus refined is



. Baskets used for refining tea at the Toyo Seicha Kwaisha.

called "pan-fired tea." By the other method "raw leaf" is put in a cylinder-like basket, the bottom of which is raised half way to the top. This leaves in the lower half



Tea-refining machines used at the Nakamura Seicha Kwaisha.

of the basket an empty space to receive the heat from the fire. Then the tea leaf undergoes the same process as the "pan-fired tea." The tea thus refined is called "basket-fired tea."

The Shidzuoka green tea possesses unrivalled excellence in flavor and in color when infused. It promotes diges-

tion, and is one of the most refreshing and harmless of beverages. As machinery is adopted in manufacturing, and the tea scarcely comes in contact with the hands of the operatives, it is entirely free from any foreign substance.

As to tea-serving, it suffices to say that some quantity of tea is put in a tea-pot, into which hot water is poured,



Tea-serving.

then after steeping for a few moments tea is served in a cup, with some sugar in it if so required.

The green tea is packed and sent forward in boxes of from seventy to eighty pounds net each. The firms engag-



Rice.

Rice is the principal product of Japan. The rice grown in Shidzuoka is especially good, but most of it is consumed



Rice Fields remodelled.

at home, leaving only limited quantities for exportation.

The yield during the year 1903 amounted to over 5,414 236 bushels, valued at \$6,549,480.

Ginger, Snake-Gourd, Cayenne Pepper, and Peanuts.

These enjoy, among other agricultural products of Shidzuoka, a very high reputation on foreign markets. As the Totomi Ginger and Snake-gourd Traders' Guild is making unsparing efforts to secure further development regarding their cultivation and manufacture, the quality of these commodities rapidly improves, and the demand for them increases in proportion, so that they will attain, in

the near future, importance in the export trade, second only to green tea, in the agricultural industry of this prefecture.

Ginger, which is used in making various condiments, ginger ale, medicine, etc., is abundantly exported. The



Ginger Plant.

Shidzuoka ginger is particularly rich in pungency and flavor, and as it is carefully dried, its qualities are well preserved. Hence it has now almost surpassed the Jamaica ginger on foreign markets. As a result of several years' zealous study made by Mr. Risaburo Ota, Director of the above mentioned guild, a method of drying it in an exceptionally clean way by means of steam, has lately been invented. Thus, the Shidzuoka ginger has the honor of being used by the Imperial Household of Japan, and also it has been awarded many prizes of honor—silver medals, first class bronze medals, etc.,—at exhibitions at home and abroad. The Shidzuoka ginger finds a ready market in many countries, but by far the largest quantity is exported to the United States. The yield during the year 1903 was Put at 4,644,507 pounds, which amounted to \$226,414 in value.

Cayenne pepper is used in making various condiments, also as a seasoning material of sauce, and as a preservative of food. The demand for pepper cultivated in Shidzuoka is very large both at home and abroad, for it is very fine in appearance, rich in pungent quality, and dried to perfection. A variety called the "Taka-no-tsume" is especially esteemed in England and America. Cayenne pepper is a food indispensable in the hottest and coldest climes. America, Europe, China, India, etc., are the chief markets for this pepper. The crop during the year 1903 aggregated over 2,700,000 pounds, which realized \$75,000.

Peanuts are not only used in making confectionary and frying oil, but also they are eaten as light refreshment. The peanuts grown in Shidzuoka recommends themselves to an extensive demand, as they are singularly rich in oily quality. They are chiefly exported to America, Australia, China, and other countries. The amount obtained during the year 1903 was estimated at 50,000 pounds, valued at \$75,000.

Oranges.

Shidzuoka Prefecture is well adapted to the cultivation of oranges for the following reasons. First, a range of mountains shelters it from the north winds, and the land slopes gently towards the south, so that the sun's rays

MAP OF SHIDZUOKA PREFECTURE 139 SHINANO K Α Fujisan Fuji Gotenba G Hakonesan Wabuchi C Iwar F 0 Okitsug Shidzyoka Shimidzu Fujieda raga Kuno Inasa Amagi san Hamana Kamo Shimoda ° 1:1.000.000 10 里 139

POSITION OF SHIDZUOKA PREFECTURE IN THE MAP OF JAPAN



strike it almost at right angles. Moreover, it faces the sea warmed by the ocean current called the "Black Tide." Thus the climate is extremely mild, frost being very slight and snow falling very seldom even in the middle of winter. Second, the soil is of a gravelly nature, which facilitates the drainage. Third, the region being traversed by a volcanic line, the soil contains more or less of potash.



Experimental Horticultural Grounds near Okitsu.

In the year 1902, the Central Government of Japan founded the Experimental Horticultural Grounds near the Town of Okitsu, which shows that the soil and climate of this prefecture are most favourable for the cultivation of vegetables and fruit trees.

The cultivation of oranges was commenced some two hundred years ago. At that time, the only variety raised here was one called the Kishu Orange. About one hundred years later, another species named the Unshu was brought in, which having been found to be far more palatable, has now almost supplanted the former variety. Again, about fifteen years ago, the Washington Navel Orange was first transplanted here. The good quality of this variety was at once recognized, and its cultivation is now carried on extensively.

Besides the varieties above mentioned, the Kunempo (a large thick-skinned orange), the Yūkō (a smaller kind of orange), the Natsumikan (a kind which can be kept

fresh till the mid-summer of the following year), the Zabon (Pomboleon), the Uchimurasaki (a kind of Pumelo), the



Mr. Katahira's Orange Grove.

Bushukan (the horned orange), the Lemon, and the Kinkan (Kamkwat), are also grown.

The Shidzuoka oranges are second to none in their succulence and sweetness, and also in their good keeping qualities which make them well adapted for shipping. Moreover, owing to special skill in the art of pruning, the fruit is never infested with bacilli on the peel. It is scarcely necessary to say that indefatigable investigations are being made for further improvements in respect to the cultivation, manuring, and the methods of keeping the fruit fresh.



Unshu Oranges.

The total production of oranges in Shidzuoka during the year 1903, was estimated at 20,918,330 pounds, valued at \$205,100.

at at at

MANUFACTURES IN SHIDZUOKA.

The progress made in manufacturing industry in Shidzuoka is manifest in many directions. But of the goods manufactured, silk, paper, lacquer ware, bamboo fancy-work, take precedence on account of their excellent quality or artistic beauty. Consequently these commodities have become immensely popular in foreign countries.

Lacquer Ware.

The manufacture of lacquer ware in Shidzuoka began about two hundred and seventy years ago. With the lapse of years, gradual improvements were made in the



Samples of Lacquer Ware.

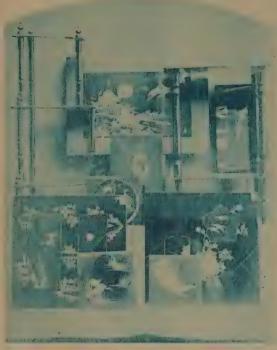
industry, and about the year 1860, the article was for the first time exported to America. But this was unfortunately

followed by the appearance of counterfeit imitations from other countries. On this account, the exportation of the article to America was of necessity suspended for a time, and the lacquer industry in the prefecture suffered greatly. It has, however, recommended itself to European markets, where it is now abundantly exported, and enjoys a high reputation.

The Shidzuoka lacquer ware has three chief characteristics: that is, (1) stability of its structure and coating, which prevents the ground-work from loosening, and cracks from appearing in the lacquered part even in strong heat or severe cold; (2) the power of the coating to repel moisture, which gives the ware durability, and (3) the novelty of its designs which are unsurpassed in their artistic elegance. Accordingly, lacquered wall-plates with designs in gold and silver, when inserted in the wall, make very fine embellishments to a room, and lacquered whatnots and chairs tastefully arranged are very attractive for parlor decoration. Lacquered trays and boxes are not only excellent receptacles for putting sundry articles and eatables in, but also they serve the purpose of decoration as well. These distinguishing qualities of Shidzuoka lacquer ware have gained for it a unique reputation, as is well proved by the fact that the lacquer ware from this prefecture alone, of all the exhibits of this kind, was awarded a silver medal, at the 5th National Exhibition held at Osaka last year.

The Shidzuoka Lacquer Ware Guild which is the association of the traders engaged in the industry, has under its auspices an institution called the Shidzuoka Lacquer Ware Industry School. The object of this institution is to make a special study of the art. The pupils are trained by noted specialists in each important branch of the industry. The course of the school is divided into two departments: the scientific and the practical. In the scientific department, mathematics, chemistry, drawing etc., are taught; and in the practical department, the

three arts, that is, the construction of the ground-work, varnishing, and decorating the ware with designs in various colors, are studied as specialities.



Samples of Lacquer Ware.

The manufacture of lacquer ware involves very complicated processes, but to state them briefly:—First of all, the ground-work is made of a suitable wood for the intended ware, the wood having been before-hand well dried by a certain process called "Jōzaihō." Then the ground-work undergoes another process in preparation for varnishing, and this finished, varnishing is commenced. It is varnished and dried, and then the same process is repeated even as many as thirty times. At last the ware is polished in a most scrupulous manner in order to give it lustre. Here, the general processes end, but for the sake of decoration, various designs in gold and silver are painted on the ware, which are called "Makiye." Shidzuoka lacquer ware is justly celebrated for the elegant designs painted on it, and it also excels in the mode of

lacquering with transparent lacquer—known by the name of "Kijironuri"—by which the natural grains of the wood are visible.

As lacquer is a varnishing material, it can be applied as polish to pianos, organs, and any other articles as required; and the lacquered goods, in turn, may be decorated with designs in various colors.

The lacquer used for varnishing is the juice extracted from the lacquer tree. This juice is first refined and then colored with a suitable pigment according to the nature of the article to which it is applied.

The chief articles made here are trays, wall-plates screens, what-nots, tea-poys, chairs, stands, etc. The value of the lacquer ware exported during last year amounted to \$425,000.

The lacquered goods from Shidzuoka which are on view in the Hall of Manufactures of the present Exposition are all of the choicest quality, and it is the sincere hope of the exhibitors that when the American public have personally inspected the superior qualities of these exhibits, all former prejudices against the Shidzuoka lacquer ware may be removed.

Raw Silk.

Raw silk is one of the staple commodities in Shidzuoka. Owing to the recent progress of sericultural industry in the prefecture, we have seen a great increase both in demand and consequently in supply of the article. This is mainly due to the three following conditions: (I) the soil is well adapted to the cultivation of the mulberry tree; (2) the climate is favorable for the development of the silk-worm and (3) the water is so soft as to be well suited for the manufacture of silk. Besides these gifts of nature, the careful selection of silk-worm eggs, improvements both in the art of raising silk-worms and in the method of silk-

manufacture, also form important factors in the marvelous development of the industry in the prefecture.

With a view to improvement in sericulture and silk-manufacture, an association of those engaged in the pursuit is organized, which is making energetic efforts to secure its purpose. And the endeavours of the Prefectural Government for the attainment of the same object are not less assiduous. The government instructs the Experimental Agricultural Institution under its control to undertake the examination of silk-worm eggs and mulberry



Sericultural Nursery.

leaves. It also sends expert specialists to sericultural nurseries for the purpose of instructing the sericulturists in connection with the hatching of eggs, and securing uniformity in their variety. All the sericulturists in the prefecture are advised to rear worms chiefly from the species called "Matamukashi," "Aojyuku," "Nakasu," "Koishi-maru," etc. The government subsidizes the above mentioned association annually to defray the expenses of holding occasional lectures on topics concerning the industry. All the operatives have to attend these lectures in order to get a general scientific knowledge in connection with the art.

On this account, the silk produced here is very excellent in its qualities, and it surpasses any silk from other places in its gloss, elasticity and the uniformity of its size. Consequently, the silk worm eggs raised in Shidzuoka are highly esteemed and eagerly sought for by sericulturists in other prefectures, who also imitate the methods adopted here for nursing the worm and manufacturing silk.

How great attention is paid to the industry by the sericulturists in the prefecture may well be judged by the fact that a school is established at the Town of Hamamatsu, with a view to the inculcation of systematic studies on this subject.



At present, there are more than eighty silk factories in Shidzuoka. At all these establishments, machinery of the latest invention is used. The total yield of the raw silk produced here during the year 1903 aggregated over 457,900 pounds, which amounted to \$1,864,592.

If at least one-sixth of the vast heaths and wild plains of the prefecture is laid out so as to be fit for the cultivation of mulbery trees, and the nursing of silk-worms is increased accordingly (which, it is hoped, will be realized in no remote future), it will not be difficult to increase the production of silk in the prefecture to the sum of \$5,000,000 a year.

Paper.

The industry of paper manufacture in Shidzuoka was very early in its origin. The paper produced here even in

former times, was noted for its excellent quality. But it is owing to recent improvements in manufacturing that it has attained a place second to none of its kind.

The material of which paper is made is obtained from the plant known by the name of "Mitsumata." As the plant can be grown even in a barren rocky soil and there



" Mitsumata " Plant.

is a vast area available in the prefecture, an unlimited supply of the material may be produced, no matter how much the industry may thrive or the demand for it increase.



Paper is made from the fibres of the bark of this "Mitsumata." Among several classes of paper produced here, the paper called "Tesukigami" (hand-made paper) is finest in quality. By the skill of the operatives any

characters or pictorial designs can be made visible through the component fibres of paper in this "Tesukigami." It can also be made thicker or thinner as required. As to color "Tesukigami" is usually light brown, yet any other colors are possible—pure white, red, blue, yellow, etc. can be had on demand.

Not only is this kind of paper beautiful and glossy, bu it is also strong and not easily broken even when wet with water, so that it will endure through many centuries with out decay. Moreover, it is quite free from attacks of the paper moth. Therefore it is by far the most valuable for paper currency, bank notes, promissory notes, and othe documents that require to be made of durable and elegan paper. It is just as good as sheep-skin parchment, and yet considerably cheaper.

On this account medals of honor have been awarded at almost all exhibitions both at home and abroad, where Shidzuoka paper has been exhibited. Among these the Grand Prize given at the World's Fair at Paris in 1900 and the Silver Medal given at the 5th National Exhibition at Osaka in 1903 may be mentioned here as testifying to its superiority.

Shidzuoka paper has been during recent years exported in considerable quantities, and the demand on foreign markets for this commodity is rapidly increasing. The value of the whole production of paper in 1903 was estimated at over \$427,609.

The paper used for this pamphlet is "Tesukigami, and the public are requested to test its excellence by the personal inspection.

Bamboo Fancy Work and Other Manufactured Goods.

The bamboo fancy work is a product peculiar to Shidzu oka. It is manufactured entirely of bamboo materia

Nothing can excel it in its artistic beauty and fineness. The articles produced are elaborately designed baskets, which may be used to hold cut flowers or as cages for rare assects, trays, bowls, toys of every description, etc. These have excited the admiration of all who have ever seen them. Thus the demand from foreign countries for these commodities is growing apace, and there is little doubt that the bamboo fancy work will form one of the most important items in the Shidzuoka export trade in time.

Besides the articles already mentioned, there are many other lines in which the manufacturers of Shidzuoka excel.



Samples of Bamboo Fancy-work.

buch are fabrics, musical instruments, caps and hats, and he like. The superiority and reasonable prices of the goods produced have secured a yearly increase of the alue of the exports, and the manufacturers throughout shidzuoka have now fully equipped themselves to meet intelligently every demand made upon them.



LUMBERING AND FISHING INDUS-TRIES IN SHIDZUOKA.

Lumbering industry is another resource of the Prefecture which adds to its prosperity. Almost every description of



Imperial Forests.

trees, especially such as,—cedar, fir, tsuga, hinoki (chamaecyparis obtusa), keyaki (zelkowa acuminata), pine, oak, camphor tree, chestnut tree etc., grow most luxuriantly in the vast forests extending over a quarter million acres; and in consequence the production of lumber is really enormous. As an additional product of forestry, there may be mentioned shiitake mushrooms which grow abundantly. The mushroom from Shidzuoka is exceedingly delicious, and as much care is taken to dry it well, it remains in first class condition, even after being kept for several months. Thus it has recently begun to find a large market in foreign countries.

As Shidzuoka possesses an extensive sea-coast, large rivers, and lakes, it abounds with fish, such as—tai, bonito, tunny, mugil cephalontus, mackerel, sardine, ear-shell, etc. The value of the total marine products in 1903 was \$1,959,591. "Katsuobushi" which is manufactured by boiling and drying bonito forms one of the most inportant products in the prefecture. It is a very



Shiitake Mushrooms.

nutritious food, and its quality has been greatly improved, owing to recent developments in the method of manufacturing.



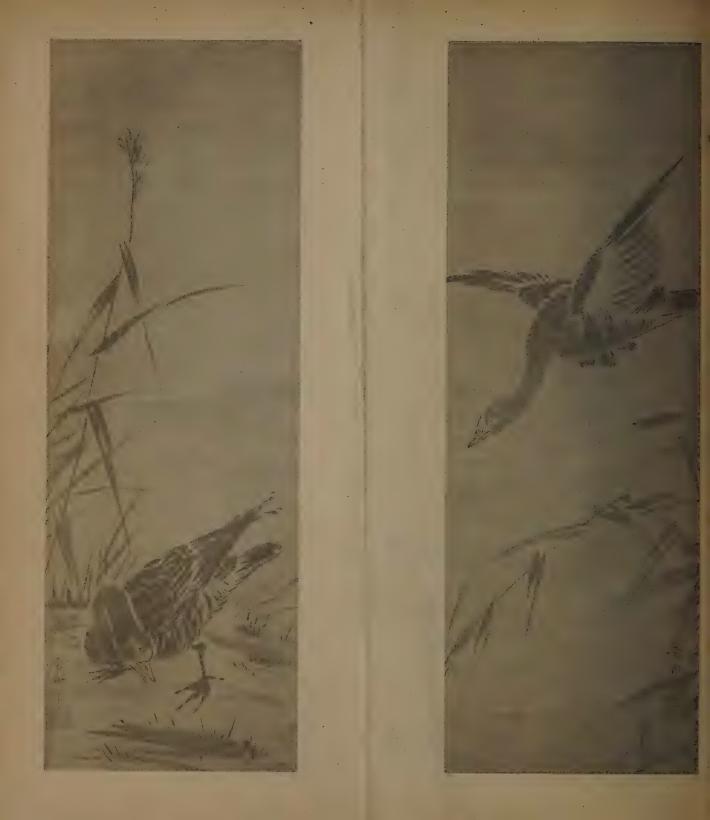


明明 治治三三 發編 行輯 即 印 刷 刷 者兼 者 所 大 月月 静日 大日本東京市日本橋區兜町二番地 岡 發印 行刷 廳

Edited and Published by the Shidzuoka Prefectural Government.

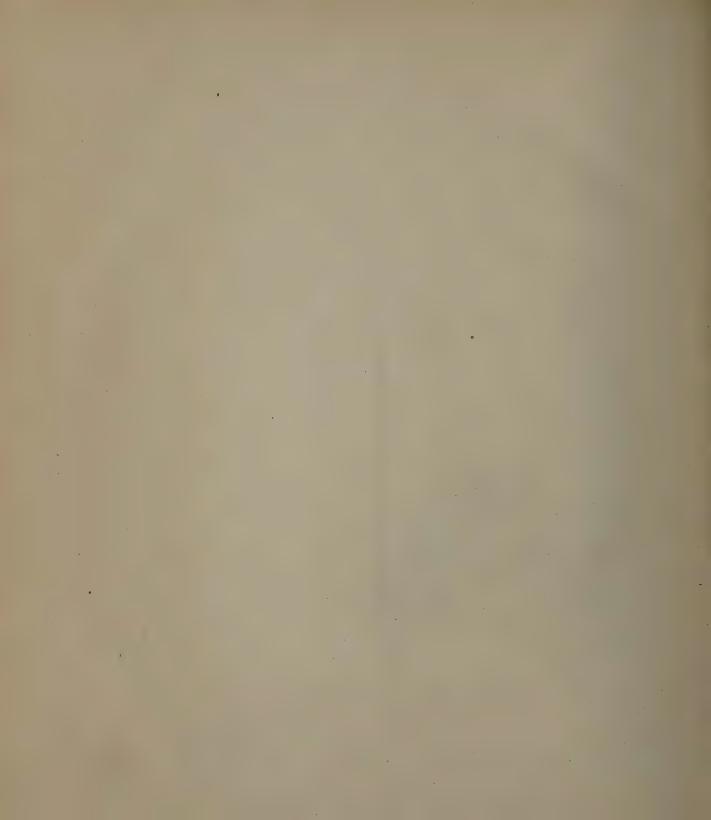
Printed by the Tokyo Printing Co., Ltd.

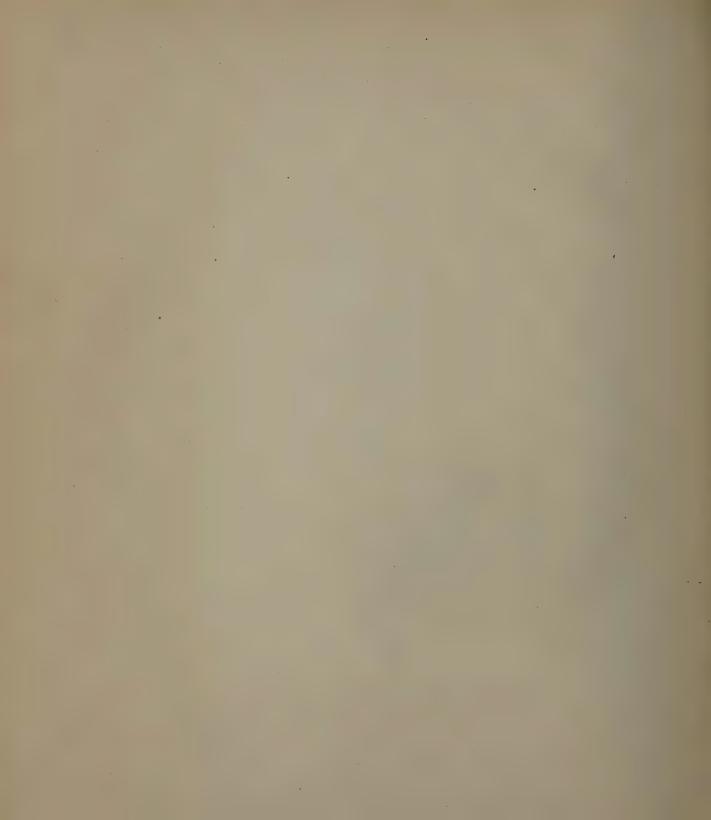
March, 1904.



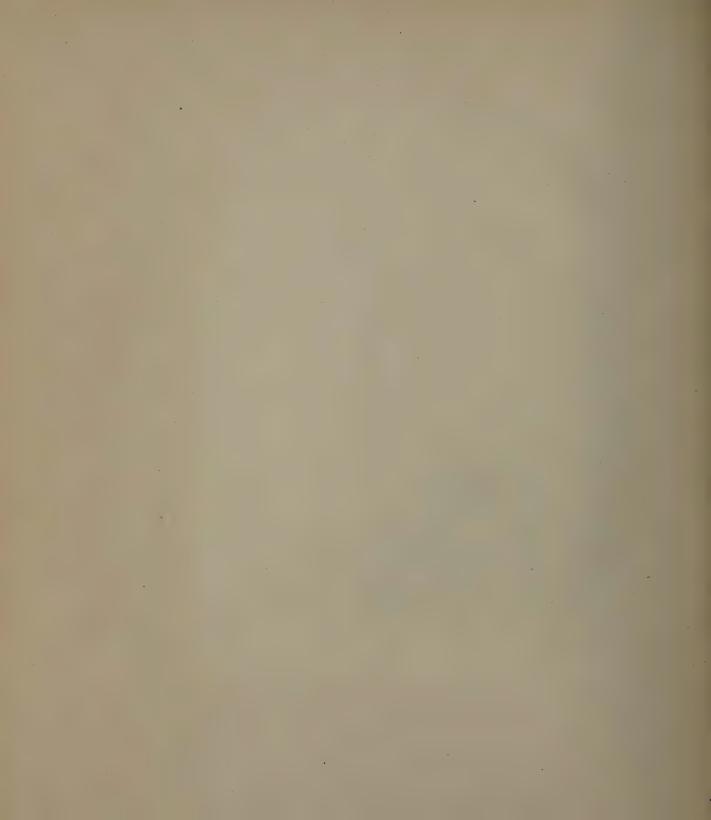






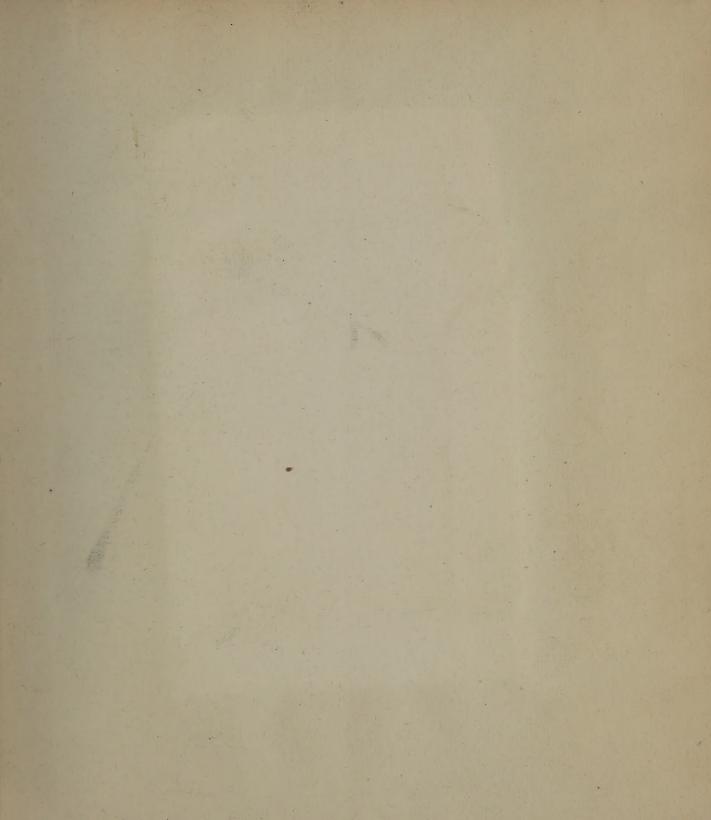












Boston Public Library
Central Library, Copley Square

Division of Reference and Research Services

The Date Due Card in the pocket indicates the date on or before which this book should be returned to the Library.

Please do not remove cards from this pocket.

